

# MINERVA

CAS - 3 JAN 04

No	Ref	Results and Recommendations with relevant C.A.
1	26	Site: Main galley – Deck 5 The top interior panel of the lower bin of ice machine #6 was soiled. Corrective Action: This item was corrected during the inspection
2	15	Site: Main galley – Pantry Store deck 4: One large can of apricot halves was dented along the side and bottom seam. <i>Corrective actions: F&amp; B Controller and Provision Master have been instructed to dispose all damaged cans.</i>
3	24	Site: main galley – Potwash The manual potwash sanitizing rinse was measured at 158 F and 160 F during the inspection. The sanitation Officer responsible for this area was aware that the hot water sanitizing was below The required 171 F since the morning Jan 3 <sup>rd</sup> . the ship's back-up plan if hot water sanitizing is inadequate is to sanitize using chlorine, but did not implement back-up procedures before Inspection. <i>Corrective actions: Chlorine sanitizing was implemented during the inspection. Mechanical Potwash has been repaired plus rinse temperature closely monitored. Sanitation Supervisor given additional relevant training.</i>
4	26	Site: Main Galley – Fish Preparation – Deck 4 Two previously cleaned slotted plastic containers were found soiled and stored as clean <i>Corrective actions: Additional training given to all crew involved</i>
5	33	Site: Deck 10 Galley A profile strip behind the Spaghetti Magic II was separating from the bulkhead <i>Corrective actions: The relevant profile strip was repaired during CDC Inspection</i>
6	36	Site: Bars-general A few lights over preparation areas were not shielded <i>Corrective actions: All unshielded lights replaced with fully shielded lights</i>
7	06	Site: potable water The vessel was using envirocheck contact C for their coliform testing. It was not clear If this method was approved by "Standard methods". <i>Corrective actions: A store requisition for E-Coli test kits (USPH approved) has been issued with a top priority delivery. At the present time the vessel is trading in South America and our purchasing dept. is doing the utmost to set up a delivery down there.</i>
8	21	Site: Deck 9 Pantry A painted steel trolley similar to those used by the house keeping staff for making up cabins was used as a food storage cabinet/Several painted steel trolleys with painted wood shelves were used to transport food from the main galley to the pantry. <i>Corrective actions: All above-mentioned trolleys have been stored away and they are not in use.</i>
9	30	Site: Crew Galley The water to the hand washing sinks was measured at 128 F, which was too hot to allow for proper hand washing. <i>Corrective actions: The relevant hand washing temperature was adjusted to give temperature of 115 F.</i>